

HADDOCK ARE LOW AT T WHARF.

Mackerel Sworders and Cod-fish However Are Bringing Good Figures.

There is a fair market on everything but haddock at T wharf this morning, a dozen and one-half fares of groundfish, two swordfishermen and one mackerel trip being at the dock when the gong sounded.

Haddock and cod predominate, average trips prevailing. Provincetown has five of her fleet in, they being sch. Mary C. Santos, 34,000 pounds; Joseph P. Johnson, 35,000 pounds; Louisa I. Sylvia, 35,000 pounds; Philip P. Manta, 15,000 pounds; Matchless, 42,000 pounds. Among other trips are sch. Olive F. Hutchings, 48,000 pounds; Harriett, 55,000 pounds; Mary P. Goulart, 50,000 pounds.

Wholesale prices on haddock were \$1.25 a hundred pounds, while large cod brought \$4 and market cod, \$1.75. Hake sold at \$1.25 to \$2.25 and pollock, \$2.50.

The swordfish arrivals were sch. Lochinvar with 60 fish and sch. Evelyn M. Thompsop with 64 fish. The ground fishermen brought in three scattered fish besides. The price paid this morning was 10 1-2 cents a pound right through.

One trip of mackerel brought up from Gloucester on steamer Naomi Bruce was quickly snapped up, her 1300 large fish selling at 38 cents a piece.

Boston Arrivals.

- The fares and prices in detail are: Sch. Olive F. Hutchins, 45,000 lbs. haddock, 1200 cod, 200 pollock.
- Sch. Mary C. Santos, 18,000 haddock, 14,500 cod, 500 hake, 1000 pollock.
- Sch. Eleanor De Costa, 14,000 haddock, 27,000 cod, 3000 pollock.
- Sch. Josephine DeCosta, 10,000 haddock, 13,000 cod, 600 hake, 8000 pollock.
- Sch. Joseph P. Johnson, 6000 haddock, 23,000 cod, 300 hake, 1000 pollock, 400 halibut.
- Sch. Ethel B. Penny, 23,000 haddock, 2000 cod, 8000 hake, 500 pollock.
- Sch. Louisa R. Sylvia, 17,000 haddock, 6000 cod, 9000 hake, 3000 pollock.
- Sch. Philip P. Manta, 9000 haddock, 2500 cod, 3000 hake, 300 pollock.
- Sch. Harriett, 10,000 haddock, 28,000 cod, 7000 hake, 5000 cusk, 4000 pollock, 1 swordfish, 500 halibut.
- Sch. Thomas Brundage, 1500 cod, 1000 pollock.
- Sch. Viking, 2500 haddock, 12,000 cod, 500 hake, 500 pollock.
- Sch. Emily Sears, 22,000 cod, 14,000 pollock.
- Sch. J. F. McMorrow, 3000 cod, 400 hake, 2 swordfish, 1500 pollock, 300 fish.
- Sch. Ignatius Enos, 300 haddock, 1500 cod, 500 hake, 1000 pollock.
- Sch. Olivia Sears, 200 cod, 6000 pollock.
- Sch. Josie and Phoebe, 5000 haddock, 8000 cod, 6500 hake.
- Sch. Matchless, 18,000 haddock, 21,000 cod, 1000 hake, 2000 pollock.
- Sch. Mary P. Goulart, 12,000 haddock, 35,000 cod, 400 pollock.
- Sch. Lochinvar, 60 swordfish.
- Sch. Evelyn M. Thompson, 64 swordfish.

Steamer Naomi Bruce, 1300 large fresh mackerel.
Haddock, \$1.25 per cwt.; large cod, \$4; market cod, \$1.75; hake, \$1 to \$2.25; pollock, \$2.50; swordfish, 10 1-2 cts. per lb.; large fresh mackerel, 38 cts. each.

Fulton Fish Market Notes.

Less than half a million pounds of fish were landed from the smacks last week, as against more than 800,000 pounds during the preceeding week, according to the Fisheries Gazette. Under the circumstances it is easy to understand why smack fish was high in price.

Nearly all varieties of fish were high in price during the week, the supply being short and the demand fairly good.

Cod steak fish brought 8 to 10c as the supply was scarce. There was no market cod on sale until Thursday, when the quotation was 4c per pound. On Friday the price was 2 1-2 to 3c.

Haddock was one of the few varieties of low-priced fish on sale. On Saturday and Monday the quotation was 1 1-2 to 2c., Tuesday and Wednesday 3c and 3 to 4c on Thursday. Friday the quotation dropped to less than 2c.

Halibut.—Four cars of Western white halibut reached the market. The price was 10 to 11c. Eastern white halibut brought 15c.

On Tuesday, Wednesday and Thursday hake sold at 4 1-2c to 5c. On other days the quotation was 3c. Mackerel were quoted at 38 to 50c. Tinkers sold at \$9 to \$15 per barrel. Pollock sold at 3 to 5c. There were no offerings on Friday.

Pensacola Arrivals.

Smack arrivals last week at Pensacola were as follows: The E. E. Saunders & Co.—The Emily Cooney, 20,000 red snapper, 9000 lbs. groupers; Sea Em, 4000 lbs. redsnapper, 1500 lbs. grouper; Wallace McDonald, 9500 lbs. red snapper; Lottie S. Haskins, 16,500 lbs. redsnapper; Nantles, 1500 lbs. redsnapper; Caviare, 17,000 lbs. redsnapper; Alcina, 23,000 lbs. redsnapper, 7000 lbs. groupers; Albert Geiger, 1500 lbs. redsnapper; Carrie B. Welles, 2000 lbs. redsnapper. The Warren Fish Co.—C. H. Colt, 11,500 lbs. red snapper, 4000 lbs. groupers; Ociola, 8500 lbs. redsnapper; Galatea, 5000 lbs. redsnapper, 2000 lbs. groupers; Alcama, 13,000 lbs. redsnapper, 5000 lbs. groupers; Isabele, 13,000 lbs. redsnapper, 2800 lbs. groupers; Silas Staurns, 12,000 lbs. redsnapper.

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Want Refrigeration for Lobsters.

Carrying live lobsters and fresh fish by equipping the boats with cold storage, even of the simplest kind, and thus avoid the immense yearly loss to which that class has been hitherto subject, some months since the Fishermen's Union of Nova Scotia, anticipating the change of owners, addressed a requisition to Calvin Austin, president of the Eastern Steamship corporation, requesting the new management to provide refrigeration for those perishable goods, the same as had been installed on other boats for farm and dairy products. Mr. Austin's answer was, on the whole, very favorable, and the matter will be urged by the personal fishing interests, as well as the dealers on Atlantic avenue. To this end letters have been addressed to the boards of trade in Yarmouth, Shelburne, Lockport and Liverpool, asking co-operation in this movement by such action as may seem advisable.

Inventor Was Sorry.

About a year ago an ingenious observer of the habits of fish formulated a clever scheme for controlling the movements of herring and other school fish. It was the torching method improved—a string of electric bulbs, brilliantly lighted, lowered into the water from a steamer's stern and towed after her, thus attracting the fish, as the torch does, but more effectually and in much greater numbers. The inventor had his plan ready to lay before the Canadian Department of Marine and Fisheries, but some experts dissuaded him from doing so. When it was announced the other day that Denmark had adopted exactly such a device for the tolling of eels, the said inventor was sorry he listened to anyone.

Various Ways of Catching Fish.

The Icelanders are said at one time to have taught bears to jump into the sea and catch seals. In China birds do equally well, for at a signal they dive into the lakes and bring up large fish grasped in their bills. In Greece the fishermen use branches of pine steeped in pitch and lighted. The inhabitants of Amorgos used cypress leaved cedar, which served when lighted as a flambeau, and the Chinese fish in the night with white painted boards placed in a manner to reflect the rays of the moon doubly upon the water. These attract the fish, to the boat, when the men cast a large net and seldom fail to draw out considerable quantities. Anchovies are caught the same way.

Looks Bad.

At Baccalieu Tickle, the famous fishing ground, the fishery there to date is practically a failure, both with traps and hook and line. At Old Perlican the fishery has also been a failure and the North Shore catch to date is the worst for years.

Fishing Fleet Movements.

Schs. George H. Lube and Yankee were at Canso, N. S., Monday last and cleared for fishing.
Sch. Yakima and Catherine Burke were at Shelburne on the same day and cleared.
Schs. Lafayette and Stranger were at Liverpool last Monday.

SEINERS STRIKE THE TINKERS AGAIN.

Six Fares, All Good Ones, Are in at T Wharf Today.

The seiners have got them again after several days of cruising about without striking fish and six of the fleet are at Boston this morning with nice fares of tinkers, totalling in all some 700 barrels.

The fish were taken on Rose and Crown Shoal and are of good size and quality, much better than those taken a month ago when the spurt started in. The fares reported are schs. Pinta, 27,000 pounds; Clintonia, 12,000 pounds; Stilletto, 30,000 pounds; Saladin, 50,000 pounds and 40 barrels of salt tinkers; Harmony, 70 barrels; Little Fannie, 150 barrels.

The fish brought four cents a pound right through.

A despatch to the Times from Newport this morning states that the boats

continue to do well and report plenty of tinker mackerel at Mesquite.

The arrivals there today are sch. Alice with 37 barrels, and sch. Reliance with 19 barrels.

Steamer Jeffery brought in 90 large fresh mackerel among her fare of bluebacks yesterday, which sold to Lufkin & Tarr at 30 cents a piece.

Landed Large Ones at Portland.

Str. Philomena, Capt. John A. McKinnon and steamer Quoddy were at Portland with small fares of large fresh mackerel; the former with 2400 pounds and the latter, 1700 pounds.

The fish were taken off Cape Elizabeth and were of large size, averaging three pounds apiece right through.

Tinkers are showing up again off the Maine coast, about 1000 pounds being landed at Portland Tuesday from the Richmond Island traps.

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THE CANADIAN FISHERIES

Persistent rainy weather with few intermittent fine days, has much hampered both the fish catcher and the fish exporter during the past month or more, says the Halifax Herald, practically tying up the business of the latter and leaving the market bare with no favorable opportunity offering for dealers to replenish their depreciated stocks. The exporter or shipper handles almost exclusively dried fish which comprise the cure of the bulk of the North Atlantic output. The cargoes are sent to the world's fish markets, the chief importing countries being those in the Mediterranean district, Brazil and the West India islands.

Buyers are realizing now, perhaps in a much greater degree than heretofore the important part the sun plays in fish economics. Two days rain in a week leaves but four days for fish drying purposes, but one day's suitable sunshine in thirty leaves the season's industry in a state that is indeed a mournful one to the man whose best interests rest therein. This is the effect of the elements on one important branch of fish manufacture as it stands today.

Along the shore the fishermen are in slightly better circumstances as they can devote their energies towards splitting and salting their fares in waterhorse and await fine weather for the drying process, but even they have had a hard time in their labors.

On the western and southern coast of Newfoundland fairly large hauls have been landed. These have been spread on the flakes, repiled and respread until the fish are worn threadbare in the process and still they are not ready to ship. It is estimated that three-quarters of the total production will only make West India quality. This is the lowest grade, which is least in demand. The inevitable result is a serious curtailment in the money realized by the fishermen for the fruits of their labor. However, as an experienced trader remarked, "there is a silver lining to every cloud and the rainfall of September must be as short as the period of sunshine during August if nature's barometer is to be preserved. We look for helpful general conditions from now on." Concerning the backward influences already spoken of we may state prices remain unchanged, although for the better kinds the wholesalers are bidding up to some extent on account of the scarcity due to causes already explained. The probabilities for future quotations are largely a matter of conjecture. One good authority states there will be no further ad-

vance, claiming the supply will be sufficient for all enquiries, as the Labrador output is at least an average and the Lunenburg banking fleet is doing well. Another equally reliable authority says the storms will have a tendency to retard receipts and stocks will accumulate in the outports, coming in with a rush when September reaches us. Then, according to his reckoning, better figures will rule.

From these conflicting opinions it is difficult to get a line on what ultimately will be the outcome in this respect. One may take one's choice and pay one's money accordingly as each prophecy from present conditions sounds quite feasible. There is, however, a strong sentiment that there will be a large quantity of inferior cure offering owing to the deteriorating influence of the past six weeks' average fall of rain.

In the matter of shore fishing, it may be said that arrivals of mackerel are few, either from points along the coast and the Magdalen Islands, but nearly all the spring caught variety has come to hand and values remain a little less than last season's. A few tinkers, counting 700 to the barrel, have been taken on the south shore, but as yet these are not being seen at Halifax. Their worth in comparison with the adults is insignificant.

The July herring catch off our shores was disappointing, but in early August there was a run of fine large ones and these will soon be ready for market.

British Columbia Fish Catch.

During the fiscal year ending March 31, 1911, the total value of all fish taken in British Columbian waters was \$9,163,235, a falling off of over \$1,000,000, due to the decrease of the pack of salmon in the Frazer river district. The value of herring taken was also lower, while the value of cod, halibut and sturgeon was increased by quite a little. Of the boats engaged in the industry over 2000 were equipped with gasoline engines. In the waters about Vancouver Island during the same period the fishing industry produced a total value of \$3,470,729, which is a falling off of \$64,065 over the previous year, and was accounted for by the same reason affecting the British Columbia fisheries generally. The whale factories on the west coast of Vancouver Island had a successful season, the number of whales captured being 812.

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MACKEREL THE ATTRACTION

But Ground Fish Are Also
In Fair Demand at
T Wharf.

Mackerel was naturally the chief attraction among the T wharf buyers this forenoon, although there was a fair trade in groundfish with prices considerably down.

Among the largest trips there were schs. Fannie E. Prescott, Aspinet, Buema, Ellen and Mary and Leonora Silveria.

The down east sch. Topsail Girl was the only swordfisherman in the craft having 29 fish in count, which sold at 10 cents a pound right through.

Haddock was sold at \$1 and \$1.25 a hundred pounds, large cod, \$2.25 to \$3; market cod, \$1.75 to \$2; hake, \$1 to \$2; pollock, \$1.50 and halibut, 10 cents a pound.

Boston Arrivals.

The fares and prices in detail are:
Sch. Fannie E. Prescott, 38,000 haddock, 2000 cod, 1000 hake.

Sch. Aspinet, 15,000 haddock, 50,000 cod, 8 swordfish, 700 halibut.

Sch. Helen B. Thomas, 26,000 haddock, 4000 cod.

Sch. Buema, 38,000 haddock, 2000 cod, 5000 hake.

Sch. Genesta, 28,000 haddock, 2500 cod, 2000 pollock.

Sch. W. M. Goodspeed, 28,000 haddock, 2000 cod, 2500 hake.

Sch. Ellen and Mary, 35,000 haddock, 9000 cod, 500 halibut.

Sch. Leonora Silveria, 30,000 haddock, 27,000 cod.

Sch. Mary J. Ward, 500 pollock.

Steamer Foam, 23,000 haddock, 11,000 cod.

Sch. Rebecca, 30,000 haddock, 1200 cod, 2500 hake.

Sch. Topsail Girl, 29 swordfish.

Sch. Pinta, 27,000 lbs. fresh tinker mackerel.

Sch. Clintonia, 12,000 lbs. fresh tinker mackerel.

Sch. Stiletto, 30,000 lbs. fresh tinker mackerel.

Sch. Saladin, 50,000 lbs. fresh tinker mackerel, 40 bbls. salt tinker mackerel.

Sch. Harmony, 70 bbls. fresh tinker mackerel.

Sch. Little Fannie, 150 bbls. fresh tinker mackerel.

Haddock, \$1 to \$1.25 per cwt.; large cod, \$2.25 to \$3; market cod, \$1.75 to \$2; hake, \$1 to \$2; pollock, \$1.50.

swordfish, 10 cts. per lb.; fresh tinker mackerel, 4 cts. per lb.

Portland Fish News.

While cod have been scarce enough and haddock have been an unknown quantity off Portland this summer, there have been hake enough and to spare says the Portland Press. Not for years have there been so many fish of this kind brought into Portland. There have been so many and the market has been so flooded, that the price has been around a dollar a hundred pounds and less all the season.

There has been no market for the fish, they have been good for splitting and nothing else. As a result, more have been pickled this year than for many seasons. When the winter rolls around, Portland will contribute more to the salt fish market than it has done for a long time. But Portland is about the only city that has had many hake, for they have not been reported very numerous at other places along the coast.

The sloop Leslie and Alice brought in 40 barrels of bluebacks Tuesday and the Nora Robinson had 39 barrels Monday night.

Fresh Fish From Siam.

To transport live fish 14,000 miles to the American market is the dream of Thomas Keeper, who sailed recently from New York for Siam, via Hamburg, Germany. Mr. Keeper lives in Philadelphia, Pa., and he believes fish can be brought from Siam and landed in this country without difficulty in large fresh water tanks, notwithstanding the long distance which they have to be carried. Mr. Keeper believes that in a few years all edible fish will be sold alive and that his experiment will bring about means by which scientists will enable dealers to sell fish alive at the door of every householder.

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RECEIPTS LIGHT HERE TODAY

Few Fresh Fish Down To
Split and Some Blue-
backs All There Is.

Two small trips of fish for the splitters figured in this morning's receipts here, together with three fares of bluebacks, landed yesterday afternoon.

Sch. Mary P. Goulart brought down 20,000 pounds of fresh fish from Boston left over from yesterday, while sch. Harriett had about 15,000 pounds.

Steamer Independence had 65 barrels of bluebacks and she took her trip to Boston. Steamer Bessie A. also had about 65 barrels which went to the freezer, while 40 barrels of the Jeffery sold for bait. The latter craft also had 90 large fresh mackerel among her fish.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Mary P. Goulart, via Boston, 20,000 lbs. fresh fish.

Sch. Harriett, via Boston, 15,000 lbs. fresh fish.

Steamer Independence, seining, 65 bbls. bluebacks (went to Boston).

Steamer Bessie A., seining, 65 bbls. bluebacks.

Steamer Jeffery, seining, 40 bbls. bluebacks, 90 large fresh mackerel.

Vessels Sailed.

Sch. Frances P. Mesquita, haddocking.

Sch. Rhodora, halibuting.

Sch. Cavalier, halibuting.

Sch. Annie and Jennie, shore.

TODAY'S FISH MARKET.

Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87 1-2; snappers, \$2.

Handline Georges codfish, large, \$4.00 per cwt.; medium, \$3.50; snappers, \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87 1-2; snappers, \$2.00.

Dory handlining codfish, large, \$3.50; medium, \$3.12 1-2; snappers, \$2.25.

Georges halibut codfish, large, \$4.12 1-2; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37 1-2.

Haddock, \$1.50.

Pollock, \$1.25.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.25.

Hake, \$1.25.

Salt tinker mackerel, 12 per bbl.

Fledged halibut, 8c per lb.

Fresh Fish.

Haddock, 70c per cwt.

Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.

Western cod, large, \$2.00; mediums, \$1.65; snappers 75c.

All codfish not gilled 10c per 100 pounds less than the above.

Hake, 70c.

Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.

Dressed pollock, 80c; round 70c.

Bank halibut, 11 3-4c. per lb. for white, 10c for gray.

Fresh mackerel, 35c for large, 5c per lb. for tinkers.

Fresh bluebacks, \$2 to \$2.25 per bbl. for bait; \$1.25 per bbl. to freezer; 60 cts. per bbl. for oil.

Fresh porgies, \$1.25 per bbl. for bait; 75c per bbl. for oil.

Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

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Making Money on Herring Run.

The Nova Scotia shore fishermen are certainly making a good thing of the herring run which is along the coast in such good volume. Monday the schooners did not have to venture outside the harbor to secure a catch, as no less than 500 barrels of large fat ones were taken in the stretch of water between York Redoubt and MacNab's Island. In the district outside approximately 1,000 barrels were secured. The big school, following custom, will remain within striking distance for four or five weeks more, so that a bountiful harvest should result for the gill-netters.

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NOW PROTECTED BY A PATROL.

The Puget Sound Fishermen
Have Revenue Cutter to
Care for Them.

The efforts of the Puget Sound purse seine fishermen to secure a United States revenue cutter to patrol the international boundary line have been met with success. The revenue cutter Snobomish, stationed regularly at Neah Bay, is now maintaining a daily patrol between Tatoosh Island and the Swifsure Bank lightship.

President Edward S. Hoem of the Puget Sound Purse Seine Fishermen's Protective Association, recently made an appeal to the Seattle Chamber of Commerce to use its efforts in securing a patrol, declaring that hundreds of fishermen were in constant danger off the cape, and intimating that the Canadian government planned to be unusually aggressive in seizing American fishing vessels, declaring that in such an event an American government vessel should be in the immediate vicinity to insure the equitable treatment of the American fishermen.

CREW SHARED OVER \$100.

One of the finest halibut stocks of the season was realized by sch. Waldo L. Stream, Capt. Frank Stream.

The craft weighed out 33,671 pounds of halibut and 13,460 pounds of fresh and salt fish, from which a stock of \$3353.66 was made. The crew received \$100.75 each as their part of the proceeds.

Sch. A. Platt Andrew, Capt. Wallace Bruce, stocked \$4877 as the result of her recent shacking fare, it being the second trip of Capt. Bruce in the new craft. The men's share was \$86 clear.

Sch. Thomas S. Gorton, Capt. William H. Thomas, another of the shackers, also had a good trip, the stock being \$3306 from which the crew realized \$61.53 clear.

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All After It.

The wealth of the fisheries on the coast of British Columbia appears to be attracting the attention of old country firms engaged in the industry. Following closely on the entry of Sir George Doughty's Grimsby firm into the field is likely to come another large firm of Lowestoft fishers. Lowestoft is one of the important fishing centers on the east coast of England, a few miles from Yarmouth. Representatives of large interests in that city are visiting the coast and making exhaustive investigations into the possibilities of the situation.

Salt Cargo Discharged.

The British steamer Hardanger has completed the discharge of her cargo of salt for the Gorton-Pew Fisheries Company and will sail this evening for Norfolk for coal, thence to Jacksonville to load a part cargo of phosphates and then to Savannah to finish on lumber and cotton, for Liverpool, England.

Dogfish Destroy Trawls.

Sch. Rebecca, one of the market fleet at Boston this morning, reports dogfish plenty in the South Channel, and during her trip lost 17 tubs of trawls on account of these pests.

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Fishing Boat Launched.

Boat builder C. F. Smith of Marblehead will launch a 22-foot double-end motor boat for William Harmon today. She will be used in the fishing business.

Good Share.

The crew of sch. Mary F. Curtis, Capt. Henry Curtis shared \$56 as the result of their recent shacking trip.

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Has Right Idea.

The State Food Commission of New South Wales is devoting special attention recently to the future of the fishing industry, which it is believed will be a great national asset when properly organized. There are about 250 species of edible fish known to inhabit the coastal waters of New South Wales, and some of them swarm in overwhelming abundance. The Australian plehard, which is practically identical with the sardine of commerce, is found off New South Wales, in enormous shoals, and many thousands of pounds might be made out of its capture annually.

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FISH SITUATION AT PORTLAND.

Portland will not need to worry about its supply of salt fish next winter. There will be enough of it and some to spare, judging from the amounts that have already been pickled in Portland and at other places along the Maine and Provincial coast, says a Portland Exchange.

It is too early yet to get a correct line on just the extent of the supply that will be available, but according to the local dealers there is not much possibility of a shortage. Last year there happened to be enough salt fish, but the buyers in the Provinces held it for a rise in the market. Some of it was disposed of at a very high price, but some men held for still higher prices. They were nipped in the spring when the drop came and had to sell at a loss.

Because of the danger of holding on too long, it is thought there will be few dealers try to hold back the supply this year. Those in the Provinces will probably keep feeding the salt fish into the market so there will be a constant supply.

In Portland alone there has been more fish pickled than for a number of summers. The hake has been particularly plentiful and the supply has been steady. Cod have also been in good supply so that many of these have been salted.

But the pollock have been decidedly off this season. Last year the black-gacked fish were so numerous that there was really little market for them. This year, however, except for a very short time in the spring, the fish hardly appeared. As a result salt pollock will be at a premium unless the fish put in an appearance in the fall. The other varieties of fish, however, will be more than enough to make up for the deficiency in this particular brand.

LATE REPORTS FROM ST. PIERRE

The only crumb of comfort that has come in from the French and St. Pierre hardy fisher folk is the belated tidings that for a short period there was an abundance of fish on the Flemish Cap, and fortunately for the crews of the vessels there were just two schooners on the spot when the fish were plentiful, and they took advantage of the opportunity and sailed for France with full cargoes, the only success recorded for the whole season.

As a result of this unprecedented scarcity of fish, the prices obtaining in the French colony were never known to be so high. A short time ago, the buyers were paying 30 francs per quintal for salt bulk, which is equivalent to \$5.55. Here in North Sydney the same kind of fish is purchased from the local fleet for shipment to Gloucester at \$2 per quintal, so that it can readily be understood the great demand in St. Pierre.

Up to within a few days ago, the same story of hard luck applied to the shore fishermen in St. Pierre. Last week, however, the fish struck in plenty and some good catches were made. The price of shore fish is \$4.45 per quintal, which is also a record price for this branch, and the highest in many years.

Squid is difficult to obtain. Even the shore fishermen could only take from 40 to 50 in one day, which hardly pays them for their trouble.